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## TAPAS

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### **Grilled aubergine**

Grilled aubergine with olive dressing and goat curd  
R65

### **Lamb kofte**

Lamb kofte, yogurt, mint tahini dressing  
R85

### **Iberico pork neck skewers**

Pork neck skewers with ancho scented Romesco sauce  
R125

### **Oysters mignonette**

Shallots, red wine vinegar, sriracha & cracked black pepper  
R45 each

### **Oysters**

Classic with lemon wedge  
R45 each

### **Mussels saganaki**

Fresh black mussels, tomato fondue, ouzo  
R125

### **Grilled prawns**

Peri-Peri tiger prawns, marinated in garlic and herb,  
finished with peri peri sauce  
R145

### **Grilled waygu caibatta**

100g Grilled waygu ribeye, roasted tomato, citrus dressing,  
baby spinach, basil  
R185

### **Calamari**

Tempura calamari - preserved lemon & squid ink aioli  
R95

### **Baked feta**

Josper roasted cherry tomatoes, red peppers, served with  
honey and tomato sauce  
R60

### **Haloumi**

Fried / Grilled haloumi served with spiced burnt honey sauce  
R65

### **Olives**

Conift garlic, roasted pepper, thyme, paprika marinated olives  
R60



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## BREADS

Fresh baked pita bread  
R25

Herb & garlic foccacia  
R35

Olive & tomato bread  
R45

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## DIPS

Homemade tarama  
R65

Smoked fava bean hummus  
R55

Babaghanoush  
R45

Hummus  
R40



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## STARTERS

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### **Soup**

Bouillabaisse Marseilles, rouille croutons, gruyere  
R120

### **Oysters mignonette**

Shallots, red wine vinegar, sriracha & cracked black pepper  
R45 each

### **Oysters**

Classic with lemon wedge  
R45 each

### **Octopus carpaccio**

Preserved lemon dressing, ras el hanout semi dried tomatoes,  
olive dust  
R165

### **Mussels saganaki**

Fresh black mussels, tomato fondu, ouzo  
R125

### **Calamari "Romesco"**

Wood fired aubergine, parsley dressing, almond and sheeps,  
feta crème, escabeche of legs  
R135

### **Foie gras, duck legs and figs**

Wood roasted duck leg pine needle smoked figs, glazed in their own juice,  
foie gras parfait, bitter leaves, walnuts, pita straight from the oven  
R195

### **Sweetbreads and livers**

Pan fried with chorizo, vintage sherry, seedless grapes,  
puff pastry, almond cream  
R135

### **Kudu carpaccio**

Pomegranate molasses "balsamic", aged parmesan,  
rocket, avocado  
R125



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## SALADS

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### **Octopus salad**

Tomato braised, dill marinated potatoes, baby spinach, rocket, purple pickled onions, marinated tomatoes, light dill vinaigrette

R145

### **Mediterranean tomato salad**

Leek and mozzarella croquettes, roasted tomato and jalapeno dressing, semi dried tomatoes, fresh butter lettuce, Ken's tomato chutney

R110

### **Vegan salad of the day**

R105

### **Ethos spanakopita salad**

Baby spinach, yuzu, soy, garlic dressing, dehydrated crumbled feta, crispy Kataifi lid, warm feta cream poured on

R115

ADD : Langoustines Additional R135

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## PASTA AND RICE

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### **Seafood linguini**

Mussels, prawns, calamari, seafood cream, fresh basil, tomato and a touch of chilli

R295

### **Langoustine and scallop tortellini**

Hand rolled saffron pasta, Scallop mousse, , mozambican langoustine, light bisque cream, lemon oil, fresh herbs

R325

### **Paella style risotto**

Pan seared line fish, saffron, chorizo, calamari and mussel risotto, fresh herbs

R295

### **Wild mushroom gnocchi**

Truffle cream, parmesan, fresh grated truffle, lemon zest

R195



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## MAINS

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### **Ethos kleftiko**

Rolled and slow cooked lamb shoulder, glazed in lamb gravy, lamb fat and rosemary roast potatoes, baby carrot and green bean sides, light skordalia cream

R285

### **Orzo chicken**

Chicken thigh cooked in tomato based sauce, orzo pasta, parmigiano reggiano, sundried tomatoes, edamame beans, tuscan sauce

R195

### **Herb crusted lamb rack**

Cassoulet of fava beans, tomato, and artichoke, lamb tomato and sage gravy, celeriac cream

R285

### **Slow cooked pork neck**

Fire roasted apples, mastic honey, mustard mash potatoes, apple jus, gorgonzola cream, crackling

R185

### **Ethos lobster moussaka**

Aubergine, tomato & mince, herb fired lobster tail, light lemon thyme creme, tomato and lobster extraction

R395

### **Whole grilled seasonal fish for 2**

lemon, yuzu and garlic butter, ouzo tomato and marjoram risotto

R650



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## GRILL : SOUVLA

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### 500g T-Bone

Smoked roasted butter puree, potato fondant, baby beetroot, mange tout, baby carrots

R365

### Fillet on the bone 300g

Dauphinoise, cauliflower puree, baby corn, dehydrated cauliflower florets, tender stem broccoli

R295

### Tomahawk 600g

Fondant potatoes ,smoked roasted butternut puree, baby beetroot ,mange tout, baby carrots, red wine jus

R550

### Rib eye

with baby potatoes, seasonal baby potatoes

R275

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## SIDES

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Shoestring fries

R45

Buttered green beans

R55

Cracked coriander seed carrots

R55

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## SAUCES

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Exotic mushroom

R45

Black pepper

R35

Toasted parmesan

R55



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## DESSERTS

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### **Baklava**

Individual baklava, pistachio & yoghurt ice cream, mixed nut tuille

R110

### **Tiramisu**

Ethos style tiramisu

R95

### **Coconut Revani**

Coconut revani, citrus syrup, coconut sorbet, coconut tuile

R95

### **Mastic Panna cotta**

Mastic flavoured panna cotta, sour cherry compote

R95

### **Coconut**

Caramelia cremeux, meringue, dark chocolate,  
roasted white sesame seed,  
desiccated coconut and cocoa & almond oil

R125